



les 110 de TAILLEVENT
P A R I S

RESTAURANT & PRIVATE ROOM

Your next events with Les 110 de Taillevent



With 110 wines by the glass and 2000 wines by the bottle, Les 110 de Taillevent oenological restaurant gives pride of place to the diversity of food & wine pairings.

Located in the heart of the “Golden Triangle”, it will receive you for all type of privatization, lunch, dinner and event.

“Les 110 de Taillevent Paris only for you, your friends, your clients... It's possible!”



*Wine list rewarded by the famous American wine guide

Les 110 de Taillevent
195 Rue du Faubourg Saint-Honoré, 75008 Paris



OUR ROOMS

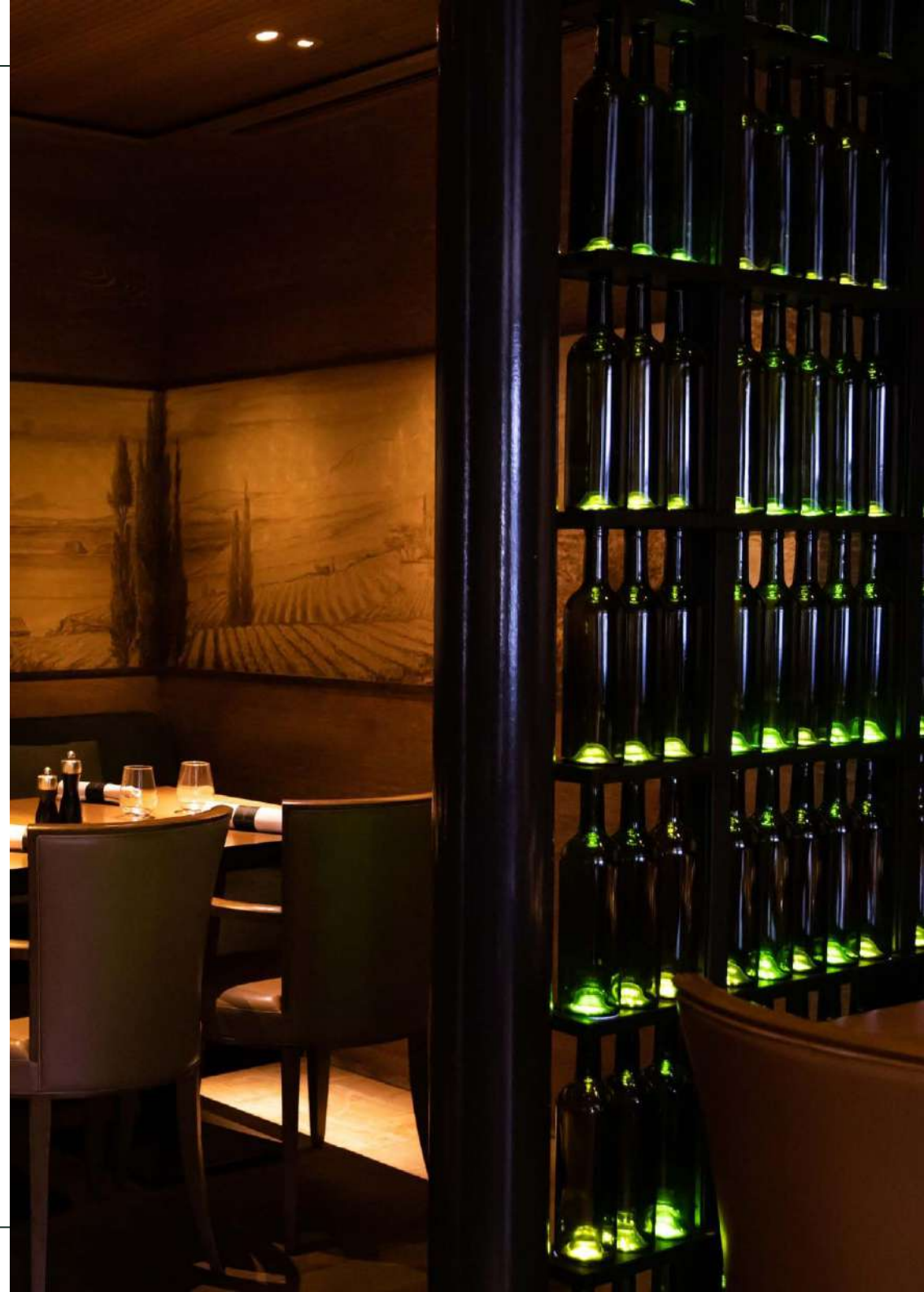
Restaurant

Reception

Lunch | Dinner | Cocktail | Wine tasting | Afterwork



les 110 de TAILLEVENT
PARIS





Restaurant | Up to 75 people

In the refined and noble universe of oenology, the restaurant decor of Les 110 de Taillevent was designed by Pierre-Yves Rochon and is inspired by wine culture, in all its more natural and convivial approach.

The green tones of the benches evoke the vine, while the shades of the armchairs refer to the earth. On the walls, frescoes offer a view of the vineyard landscapes in sepia tones.

A journey between castles, hills and valleys...



Burgundy room | Up to 50 people

The Burgundy Room corresponds to the main room of our establishment.

With its cozy atmosphere and its spacious layout, it offers a privileged place for your events.

For a corporate or private event, Les 110 de Taillevent restaurant welcomes you around a menu matching food & wine.

OUR LUNCH & DINNER

Pairing food & wine...



les 110 de TAILLEVENT
PARIS





Our Offer

Lunch | Dinner

Between friends or for your business meetings, Les 110 de Taillevent restaurant offers you unique moment with its menus created around food & wine pairings.



Menu starting from 54,55 € excl. VAT | 60 € incl. VAT
Wine pairing starting from 13,25 € excl. VAT | 15 € incl. VAT
the glass



7/7



Up to 75 people



Lunch from 12pm to 2.30pm
Dinner from 7pm to 12am

PRIVATE DINING OFFERS

*Les 110 de Taillevent restaurant only for
you, it's possible...*



les 110 de TAILLEVENT
PARIS



Total privatization of Les 110 de Taillevent restaurant

Enjoy the atmosphere of Les 110 de Taillevent restaurant only for you ! In a festive atmosphere, enjoy a friendly cocktail dinner. Cocktail workshops, glasses of Champagne and aperitif boards... After an aperitif served at the bar, you will dine in the Burgundy room. In a cozy atmosphere and with a menu that reveals all its expertise in food and wine pairings, Les 110 de Taillevent restaurant is the ideal place for your events.



Minimum spend:

10 600 € excl. VAT | 12 000 € incl. VAT



7/7



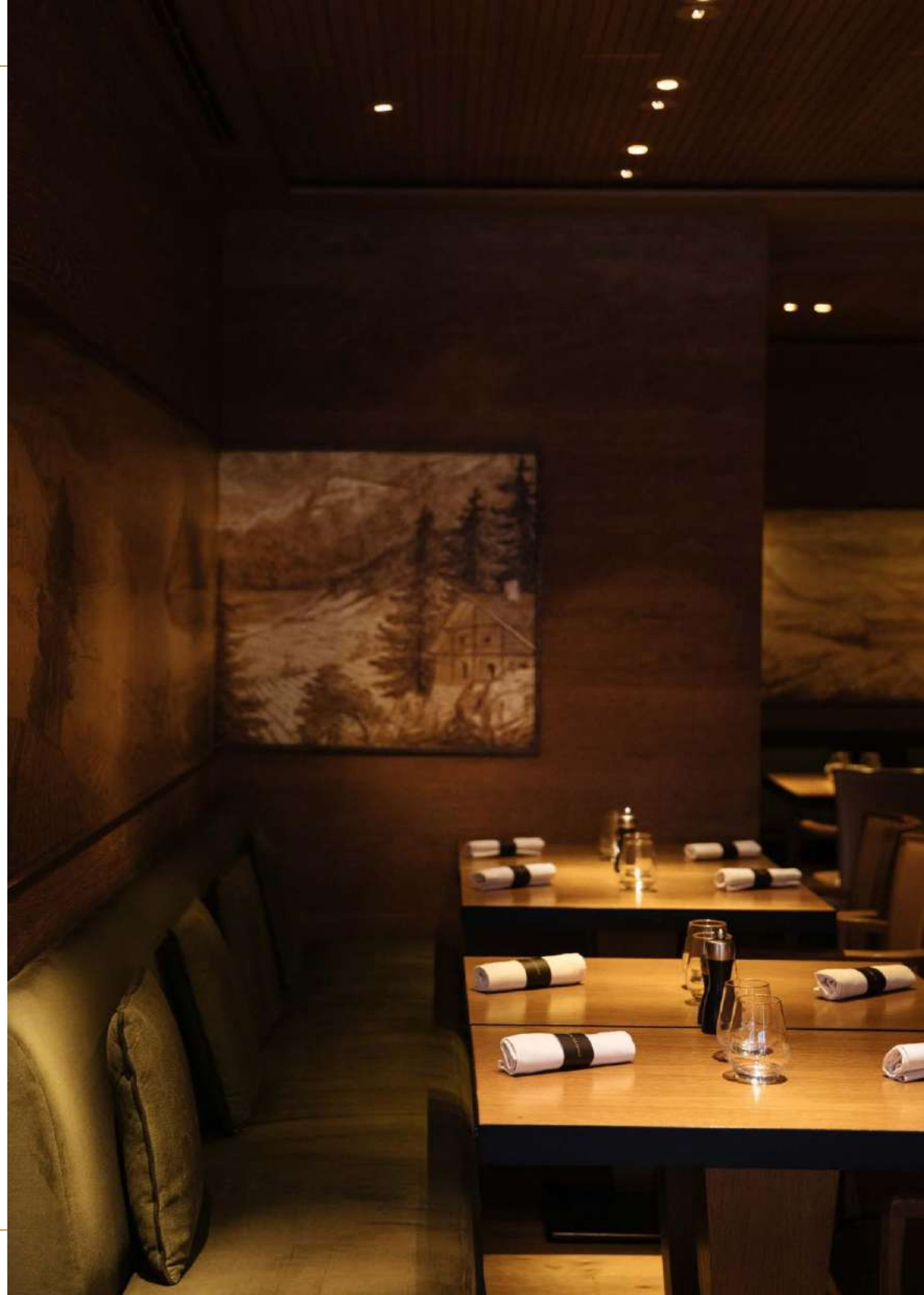
Up to 75 people



Lunch from 12pm to 3pm

Dinner from 7pm to 12am

Lunch | Dinner | Cocktail | Wine Tasting | Afterwork





Semi privatization: «the Burgundy Room»

Privatize our Burgundy Room which corresponds to the main room of the restaurant, with its cozy atmosphere and its spacious layout, it offers a privileged place for your event. For a business diner or a private event, Les 110 de Taillevent restaurant welcomes you around an oenological menu.



Minimum spend:
5 300 € excl. VAT | 6 000 € incl. VAT



7/7



Up to 50 people



Lunch from 12pm to 3pm
Dinner from 7pm to 12am

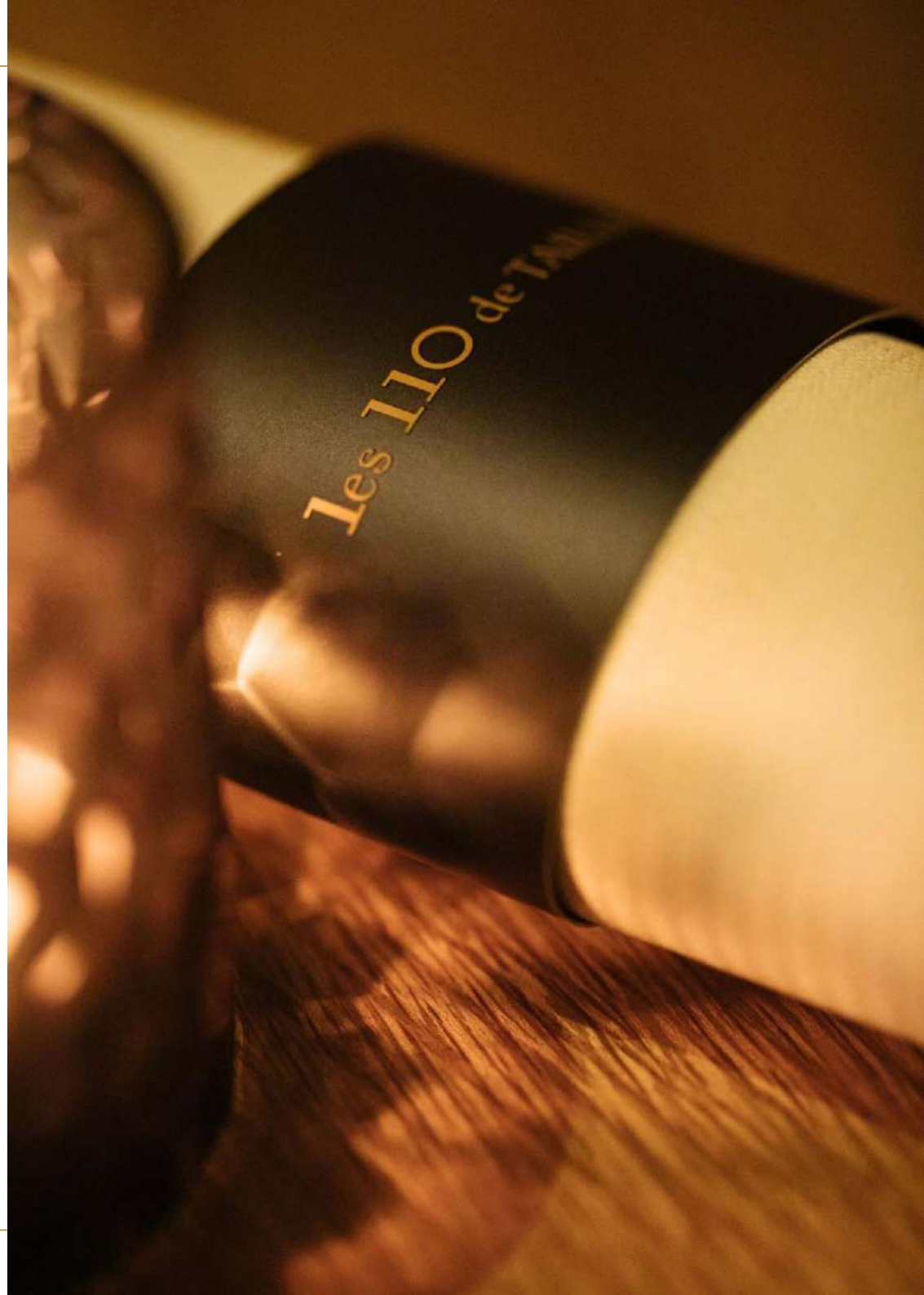
Lunch | Dinner | Cocktail | Wine Tasting | Afterwork

OUR MENUS AND FOOD & WINE PAIRINGS

For an absolute experience



les 110 de TAILLEVENT
PARIS



| OUR MENUS |

Example menus, which may change according to the seasonal products

MENU MATHUSALEM

3 courses
(Lunch only)

54,55€ excl. VAT | 60€ incl. VAT per person

Poached egg,
smoked haddock, spring vegetables,
watercross cream
or
Cream of lettuce, mint, and fresh goat cheese
soup

Roasted duckling, fondant potatoes,
caramelized shallots, bigarade sauce
or

Pan-fried trout fillet, wilted spinach,
vinaigrette with fresh herbs

Pavlova with exotic fruits
or
Warm chocolate mousse

MENU SALMANAZAR

3 courses

68,18€ excl. VAT | 75€ incl. VAT per person

Homemade duck Foie Gras,
toasted brioche
or
White asparagus, citrus sabayon

Pan-fried trout fillet, wilted spinach,
vinaigrette with fresh herbs
or
Poultry and morel mushroom pie,
yellow wine

Double chocolate entremet
or
Pavlova with exotic fruits

MENU BALTHAZAR

3 courses

86,36€ excl. VAT | 95€ incl. VAT per person

4 courses

105,55€ excl. VAT | 115€ incl. VAT per person

"Signature" pâté en croûte
or
Langoustine tartare, bisque

Sea bass fillet sautéed, green asparagus,
beurre blanc sauce

and / or

Vol-au-vent with chicken tenderloin,
oyster mushrooms, foie gras

Strawberry and rhubarb tart
or
Opéra

Extra Cheese selection : 15,45€ excl.VAT/pers. | 17€ incl. VAT/per person

**Single menu for 8 people or more*

| WINE & FOOD PAIRING |

An institution in the art of "Food & Wine" pairing, Les 110 de Taillevent restaurant responds to the vocation of bringing together the universes of the Vine and the Table. In order to sublimate your dishes, a unique selection of wines signed by our Head Sommelier of Les 110 de Taillevent and his staff.

For every single pairing, you can convert a 14cl glass of wine into two 7cl glasses of wine.

REVELATION

*Discover the know-how and expression of our winemakers...
(lunch only)*

1 glass of wine: 13,25€ excl. VAT | 15€ incl. VAT
2 glasses of wine: 21,60€ excl. VAT | 25€ incl. VAT

- Côtes du Rhône, Château Saint-Cosme 2021
- Ventoux Rosé, Domaine Fondrèche 2022

Mineral water, tea or coffee included

SERENITY

Risk-free agreements, with complete peace of mind...

2 glasses of wine: 32,42€ excl. VAT | 38€ incl. VAT
3 glasses of wine : 46,59€ excl. VAT | 55€ incl. VAT

- Bourgogne Aligoté, Françoise Jeanniard 2021
- Crozes-Hermitage, Domaine des Hauts-Chassis 2021

Mineral water, tea or coffee included

AUDACITY

A well-renowned appellation, an uncommon wine grape...

2 glasses of wine : 40,65€ excl. VAT | 48€ incl. VAT
3 glasses of wine : 60,75€ excl. VAT | 72€ incl. VAT

- Pessac-Leognan, «Cuvée Paul», Château Haut Bergey 2018
- Bourgogne Blanc, Bruno Colin 2018

Mineral water, tea or coffee included

PLENITUDE

Gems out of our aging cellars...

2 glasses of wine : 59,09€ excl. VAT | 70€ incl. VAT
3 glasses of wine : 84,09€ excl. VAT | 100€ incl. VAT

- Savennières, «Bel Ouvrage», Domaine Laureau 2015
- Margaux, Château Giscours 2013

Mineral water, tea or coffee included

TAILOR-MADE

Quote on demand

A made-to-measure selection created to suit your tastes
by our sommeliers.

The wines offered may be replaced by equivalent wines.

Non-exhaustive pairings, possibility of creating customized pairings prepared according to your desires by our sommeliers.



| WINE & FOOD PAIRINGS |

The secret agreement, for a most surprising experience...

SECRET PAIRING

Red or white wine?

Burgundy, Bordeaux, foreign wine... ?

Try a blind tasting in a black glass.

Dare to make a secret pairing.

16€ excl. VAT | 20€ incl. VAT | 1 glass of wine (14cl)
(max 20 people)

«A great grape variety that grows on some of the steepest
slopes in the world...».

«The Chevalier de Stérimberg gave his name
to the hill above me... «

The wines offered may be replaced by equivalent wines.

Non-exhaustive pairings, possibility of creating customized pairings prepared according to your desires by our sommeliers.



LUNCH & DINNER COCKTAIL



les 110 de TAILLEVENT
PARIS



| LUNCH / DINNER COCKTAIL |
81,82€ excl. VAT/pers. | 90€ incl.VAT/pers.

3 HOT SAVOURY ITEMS

TO SELECT

Gougère
Ham and truffle croque
Duck pie
Spinach and ricotta samoussa
Crispy langoustine
Arancini with chorizo
Fish accras

10 SALTED COLD CUTS

Cauliflower with prawns
Artichoke salad
Smoked salmon & sour cream
Cod tarama
Prawn cocktail
Creamy goat's cheese with herbs
Quail egg with truffle vinaigrette
Savoyard millefeuille
Duck foie gras
Seasonal gazpacho

5 DESSERTS

TO SELECT

Chocolate mousse
Rice pudding
Seasonal fruit tartlet
Praline puffs
Cannelé with rum
Fruit vol-au-vent

**food pieces subject to modification*

CHAMPAGNE CELLAR

64€ excl. VAT/pers. | 75€ incl. VAT/pers.

3 glasses of Champagne
Soft drinks
Mineral water

CHAMPAGNE & WINE CELLAR

from 42,42€ excl. VAT/pers. | 50€ incl.VAT/pers.

1 glass of Champagne
2 glasses of wine (white wine, red wine or rosé)
Soft drinks
Mineral water

OPTIONS

Cocktail 15€ excl.VAT | 18€ incl.VAT
Cocktail without alcohol 10,90€ excl.VAT | 12€ incl.VAT
Bottle of whisky 100€ excl.VAT | 120€ incl.VAT
Bottle of gin 100€ excl.VAT | 120€ incl.VAT
Bottle of vodka 100€ excl. VAT | 120€ incl. VAT
Guest gifts: 1 bottle of wine *Taillevent Collection*
from 12.5€ excl. VAT | 15€ incl. VAT

AFTERWORKS



les 110 de TAILLEVENT
PARIS



| SPECIAL OFFER : THE 110 AFTERWORKS |

Every Thursday from 5pm to 7pm

Meet up in a casual atmosphere, where lively conversations mingle with the aromas of the wines... In addition to a selection of wines, softs and plates to share, Ludovic and his team offer two formulas:

THE WINE AFTERWORK

from 16,96€ excl. VAT/pers. | 20€ incl.VAT/pers.

2 glasses of wine
3 pieces of cocktails

THE CHAMPAGNE AFTERWORK

from 29,69€ excl.VAT/pers. | 35€ incl.VAT/pers.

2 glasses of Champagne
3 pieces of cocktails

Don't forget to book your space if you're coming in large numbers on +33 (0)1 40 74 20 20.



OUR SUGGESTIONS

for a customised event



les 110 de TAILLEVENT
PARIS





Our Suggestions

Catering (price per person)

- Champagne glass starting from 16,66€ excl. VAT | 20€ incl. VAT
- 3 finger foods: 13,64€ excl. VAT | 15€ incl. VAT
- 5 finger foods: 23€ excl. VAT | 25€ incl. VAT
- Selection of cheese: 15,13€ excl. VAT | 17€ incl. VAT
- Birthday cake starting from 13,64€ excl. VAT | 15€ incl. VAT
- Aperitif tasting in the private Taillevent cellars, with your dinner (located opposite the restaurant). 45mn for 30 guests.
From €40 excl. tax/person | €48 incl. tax/person.

Entertainment (quote on demand)

- Oenological tasting (blind tasting, «tout en bulle»,...)
- Caviar tasting with our caviar expert
- Close-up, mentalist, caricaturist, jazz trio

Our exceptional gifts*

Create your own tailor-made boxes to suit your taste and budget, from a selection of over 1,000 products!



INITIATION BOX

Blanc - 20,80 € excl. VAT / 26 € TTC incl. VAT
Mâcon Milly Lamartine Héritiers du Comte Lafon - 2019



DUO BOX

Vallée de la Loire - 35,20 € excl. VAT / 44 € TTC incl. VAT
Montlouis Touché Mitaine - Rochers des Violettes - 2020
Sauternes - Folie Lucé - 2020



COLLECTOR BOX

Collector - 207,84 € excl. VAT / 250 € incl. VAT

Champagne - Deud - Brut Rosé
Champagne - Roederer - Collection 244
Montlouis sur Loire Remus - Domaine de la taille aux Loups - 2021
Mâcon Milly Lamartine - Héritiers du Comte Lafon - 2019
Saint Joseph - Domaine Marsanne - 2018
Bourgogne - Pinot Noir - Pierre Morey - 2020



MAGNUM BOX

Rhône - 42,40 € excl. VAT / 53 € incl. VAT
Costières-de-Nîmes - Clos de Centenaires - 2018

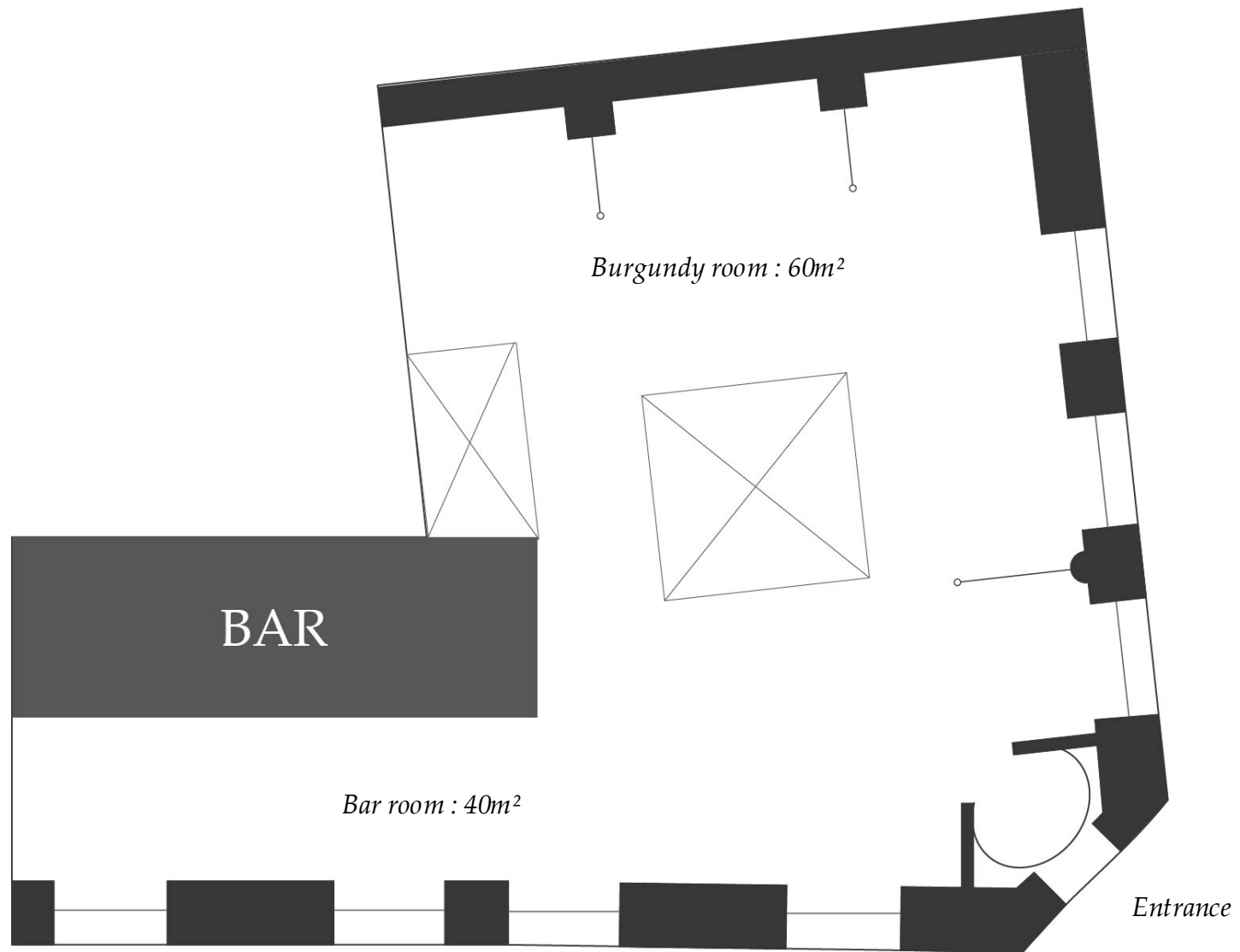


TRILOGY BOX

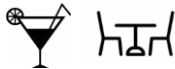
Evidence - 124 € excl. VAT / 155 € incl. VAT
Bollinger - Spécial Cuvée
Pessac Léognan - Château Carbonnieux - 2017
Châteauneuf du Pape - Clos du Mont Olivet - 2020

*Selections by way of example, non-contractual photos.

| FLOOR PLAN |



| ROOM CAPACITY |

	Volume 	Covers 	Cocktail 	Standing apéritif then dinner 	Single table 
Burgundy room	60 m ²	50	55	35	22
Bar room	40 m ²	30	45	30	-
Full privatisation of the restaurant (Bar room + Burgundy room)	100 m ²	75	90	55	22



G A R D I N I E R

An emblematic collection of Maisons



LE TAILLEVENT**

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75008 Paris
letaillevent.com



**LES 110 DE TAILLEVENT
LONDON**

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London - W1G 9DD
les-110-taillevent-london.com



**LES CAVES DE TAILLEVENT
FAUBOURG SAINT-HONORÉ**

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75008 Paris
lescavesdetaillevent.com



**LES CAVES DE TAILLEVENT
VICTOR HUGO**

130 rue de la Pompe
75116 Paris
lescavesdetaillevent.com



DROUANT

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75002 Paris
drouant.com



DOMAINE LES CRAYÈRES

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PARIS